



## ZUPPA INGLESE CRISP

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT

DIFFICULTY LEVEL



### SPONGE CAKE

#### INGREDIENTS

IRCA GENOISE

g 1000

EGGS - AT ROOM TEMPERATURE

g 700

WATER

g 100

#### PREPARATION

Whisk all the ingredients in a planetary mixer for 10-12 minutes.

Pour in buttered cake molds with diameter 16cm and bake at 170 ° C for about 20 minutes.

### CRUNCHY INSERT

#### INGREDIENTS

PRALIN DELICRISP NOIR

To Taste

#### PREPARATION

Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper forming a layer of about 2 mm.

Chill in the refrigerator for at least 1 hour.

Cut into 16 cm diameter discs and keep them in the freezer.

## RICH CUSTARD CREAM

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### INGREDIENTS

|                          |        |
|--------------------------|--------|
| FULL-FAT MILK (3,5% FAT) | g 1000 |
| CASTER SUGAR             | g 300  |
| EGG YOLKS                | g 150  |
| SOVRANA                  | g 80   |
| UNSALTED BUTTER 82% FAT  | g 120  |

### PREPARATION

Mix the egg yolk and SOVRANA with a whisk and 1/4 of the milk, boil the remaining milk with the sugar; add the mixture and continue to cook for two minutes.

## RICH CHOCOLATE CUSTARD CREAM

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### INGREDIENTS

|                                        |        |
|----------------------------------------|--------|
| FULL-FAT MILK (3,5% FAT)               | g 1000 |
| CASTER SUGAR                           | g 300  |
| EGG YOLKS                              | g 150  |
| SOVRANA                                | g 50   |
| SINFONIA CIOCCOLATO EXTRA FONDENTE 56% | g 250  |
| UNSALTED BUTTER 82% FAT                | g 120  |

### PREPARATION

Mix the egg yolk and SOVRANA with a whisk and 1/4 of the milk, boil the remaining milk with the sugar; add the mixture and continue cooking for two minutes.

Pour over the chocolate chips and mix.

Once cooled at 40 ° C, add the butter and mix.

## ALKERMES SYRUP

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### INGREDIENTS

|              |       |
|--------------|-------|
| WATER        | g 250 |
| CASTER SUGAR | g 250 |
| SPIRIT       | g 500 |

### PREPARATION

Prepare a syrup with the water and sugar by bringing it to a boil.

Allow to cool and add the alkermes.

## FINAL COMPOSITION

Compose the cake in order:

- Sponge cake soaked in alkermes syrup
- Disc of PRALIN DELICRISP
- Chocolate custard cream
- Sponge cake soaked in alkermes syrup
- Disc of PRALIN DELICRISP
- Custard cream
- Sponge cake soaked in alkermes syrup

Decorate the surface with a light layer of whipped cream and sprinkle with CURLS DOBLA DARK.

Dust with BIANCANEVE and finish with a DOBLA decoration of your choice.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER